
B A B U C H O

Sunday Menu

1 COURSE £13.95 | 2 COURSES FOR £17.95 | 3 COURSES FOR £21.95

SUNDAY ALL DAY ALL NIGHT

STARTER

BLACK PUDDING
potato puree & peppercorn sauce

FOUR CHEESE ARANCINI
risotto fritters with sweet tomato chutney

CHICKEN LIVER PÂTÉ
balsamic onion chutney & toasted breads

CRISPY FRIED SKINS
with sweet chilli jam & aioli

Speciale STARTER

OVEN ROAST PRAWNS (*£1.50 supplement*)
chilli & garlic butter on tuscan bread

PRAWN COCKTAIL (*£1.50 supplement*)
fresh prawns, kos lettuce & piquant cocktail sauce

TEMPURA KING PRAWNS (*£1.50 supplement*)
with sweet chilli dipping sauce

MAIN COURSE

Sunday Roast

SLOW ROAST BEEF, PORK OR CHICKEN

SERVED WITH CRISP ROASTIES,
MARKET VEGETABLES AND YORKSHIRE PUDDING

SUNDAY ROAST SPECIALS

SIRLOIN OF BEEF
SERVED PINK AND HAND CARVED
TO ORDER
(ADD EXTRA £3.50)

THREE MEAT
SUPER ROAST
BEEF, PORK AND CHICKEN
(ADD EXTRA £4.00)

BRITISH LEG OF LAMB
SLOW ROASTED LOCALLY SOURCED
"BLACK FACE" LAMB
(ADD EXTRA £2.50)

DESSERT

STICKY TOFFEE PUDDING
butterscotch & vanilla ice cream

DOUBLE PRESSED CHOCOLATE BROWNIE
belgian chocolate sauce & vanilla ice cream

PANNA COTTA
with homemade strawberry marmalade

CHOCOLATE MOUSSE
classic mousse, served with homemade biscotti

Speciale STARTER

VANILLA & CHERRY CHEESECAKE (*£1.00 supplement*)
vanilla cheesecake with amarena cherry sauce

BANOFFEE PIE (*£1.00 supplement*)
traditional banoffee pie with chantilly cream and toffee sauce